

Explore Shizuoka

AS LONG-ANTICIPATED ‘BULLET TRAIN’ FILM HITS THE CINEMAS, TOURISM SHIZUOKA JAPAN SHARES TIPS ON DISCOVERING THE ICONIC MOVIE LOCATION



From L-R: Green tea fields and Mt. Fuji, bullet train and Isaba Sea Hotel

August 2022: To mark the recent launch of the ‘Bullet Train’ film, and as one of its spectacular locations, Tourism Shizuoka Japan shares its tips on must-do experiences for travellers looking to discover the prefecture in less of a hurry than Brad Pitt does on screen.

Hike on Japan’s tallest mountain



Shizuoka is home to one of Japan’s most beloved icons, Mt. Fuji, and allowing time to explore the iconic UNESCO-listed giant is a must when visiting the prefecture. And with the hiking season open until 10th September 2022 (the season often runs from July to September), the [Mt. Fuji Hiking and Shrine Ecotour](#) is a great option for travellers looking for a hiking challenge combined with cultural adventures and local delicacies. With morning pick-up at Shin-Fuji station, one of the

stops of the Tokaido Shinkansen, the guided experience takes just under seven hours and includes: visiting the Mt. Fuji Sengen Taisha Shrine, which has over 2,000 years of history; a 50-minute hike from Mt. Fuji’s 5th station to the Hiei crater (the largest crater on the iconic mountain) followed by lunch and further exploration of the area on foot; and finishing with sampling of local sweets. Prices per adult start from ¥42,350 per person (approx. £264) and are inclusive of the activities listed.

Image credit: En-Ya Mt. Fuji Ecotours

Discover the essence of the prefecture on two wheels



With its spectacular natural environment of coastline, lakes and mountains, Shizuoka has a growing reputation as an unforgettable cycling destination for riders of all levels. The [Mt. Fuji Nature E-bike Ecotour](#) allows visitors not only to discover Shizuoka’s stunning scenery, but also its traditional life and local flavours enroute. The experience includes visiting Lake Tanuki, riding through a traditional Japanese village, trying fresh spring water from Mt Fuji and fresh

rainbow trout at a local farm, as well as riding to the World Heritage Shiraito falls. After the action-packed day, visitors return to basecamp for a local craft beer surrounded by paddy fields in front of Mt.

Fuji. The one-day experience starts from ¥42,350 per person (approx. £260) and includes pick-up at Shin-Fuji station or for travellers with more time. Overnight stays at a private glamping site are also available for a [two-day experience](#) starting at ¥60,500 per person (approx. £373) and inclusive of three meals.

Image credit: En-Ya Mt. Fuji Ecotours

Learn about Shizuoka's finest hot beverage



Renowned for its premium-quality green tea and as Japan's biggest producer, no visit to Shizuoka is complete without getting to know the local tea culture. Located approximately a 40-minute drive from Shizuoka station in Kogouchi Village, visitors will find [Nukumorien Yururi](#), one of many organic tea farms offering both day visits and overnight stays. There is no better way to learn about the healthy beverage than from the people that grow it. The owner of this tea farm is Kyoko-san's whose goal is to help visitors to 'Yururi' (meaning to unwind) with activities taking place at a relaxed pace. From ¥3,000 (approx. £19) and lasting around three hours, the 'Shizuoka Tea with...' experience includes visiting the fields to pick up green tea leaves, followed by an expert class from Kyoko-san on how to prepare a farmer-approved brew and time to sit down to enjoy a cup of green tea whilst taking in the beauty of the surroundings. Additional activities such as tea ceremonies and hand-rolled tea making are available at a cost, as well as homecooked meals. And for travellers looking to relax in nature a little longer, overnight stays start from ¥6,000 (approx. £38) with dinner and breakfast included.

Quintessential *onsen* relaxation



Shizuoka spoils visitors for choice when it comes to relaxing and revitalising in the traditional Japanese way with an array of hot springs available throughout the prefecture. A UNESCO Global Geopark, the Izu Peninsula is a popular choice for an *onsen* break and here travellers will find the hillside and boutique [Isaba Sea Hotel](#) (Umi-no Hotel Isaba), ideal for a unique wellness escape. Located on the shores of Suruga Bay (Japan's deepest bay) in the fishing town of Heda and with 26 sea-facing rooms to choose from, hot spring facilities include a communal rooftop outdoor bath, indoor communal baths, and several private baths for guests to use, as well as a selection of guest rooms with their own private baths too. Thanks to its location, freshly caught fish and seafood are a staple at the hotel including a speciality of the town, the high-legged *Takaashigani* crab, which is one of the largest crabs in the world.

Image credit: Isaba Sea Hotel

Enjoy wasabi at its birthplace



Producing almost half of all wasabi grown in Japan, Shizuoka is renowned as the birthplace of water-grown wasabi cultivation. A method dating back approx. 400 years and recognised by the UNESCO as Globally Important Agricultural Heritage System, visiting a wasabi field offers travellers a truly unique foodie experience. Located deep in the mountains of the quiet coastal town of Nishi Izu, visitors will find an organic wasabi farm using the knowledge and methods passed down from their ancestors, Fujii Wasabi-en. Their 'Wasabi Farming Experience' includes a guided tour of the fields to learn about the unique cultivation and harvesting of this unique plant and a visit to Katsuobushi (dried bonito) factory. The experience finishes with preparation of a wasabi rice bowl for visitors to enjoy

both the wasabi they harvested, and the dried bonito flakes picked up during the factory visit - all whilst enjoying great views of the west coast of the Izu Peninsula. For booking, price and further details: izugeoguidechp@gmail.com.

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About Shizuoka

Just one hour from Tokyo by bullet train, Shizuoka prefecture is home to the iconic Mount Fuji. It boasts a spectacular natural environment of coastline, mountains and lakes including the beautiful Izu Peninsula, which has been described as “Japan’s Riviera” and was designated as a Global Geopark by UNESCO in April 2018. The region is steeped in history, has a huge choice of traditional ryokan inns and onsen hot springs, and is also a gourmet paradise. Its natural environment produces some of the country’s best food and drink, from green tea and wasabi to fresh seafood. In fact, Shizuoka is Japan’s biggest producer of green tea.

Press Contact

For media information and images, please contact:

Laura Boo at Hume Whitehead

T: 0203 375 4056 or e-mail Laura@humewhitehead.co.uk.